



PLATTERS MENU



ANTIPASTO PLATTER &



\$25 Per Person

A selection of:

Cured meats

Olives, nuts and dates

Quality Australian soft and hard cheeses

Mozzarella

GF & non GF crakers, Grissini (GF)



CHEESE PLATTER



\$60 Per Person

A selection of:

Quality Australian soft and hard cheese

Dips, carrot and cucumber crudités

Dates and nuts

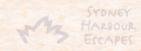
GF & non-GF crackers

SEASONAL FRUIT PLATTER &

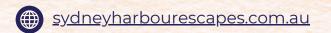


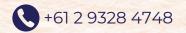
\$115 Per Person

A wide selection of sliced seasonal fruit including melon, strawberry's, pineapple, mango, grapes, berries etc.









PLATTERS MENU



\$100 Per Person (Minimum 6 Pax) \$90 Per Person (Additional if over 6 Pax)

A selection of:

Fresh local prawns

Oysters

Dressed Crab

Half lobster

Smoked salmon, assorted sashimi

Moreton Bay bugs (GF) and caviar



